



## INDESIT SERVICE HOTLINE

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## FDE 10

**90cm Build-In Electric Double Oven & Grill**

User & Installation Instructions

*Strict accuracy of illustrations and specifications is not guaranteed.  
Modifications to design and materials may be necessary  
subsequent to publication.*

**Merloni** Domestic Appliances  
Merloni House  
3 Cowley Business Park  
High Street  
Cowley  
Uxbridge  
Middlesex UB8 2AD

08 24349 02 © 2.2003

## TECHNICAL DATA

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### **Electrical supply**

230 - 240V ~ 50Hz

### **Element ratings**

Dual Grill	1725 / 2685W
Top Oven (Base)	670W
Top Oven (Grill)	615W
Main Oven	2400W
Lights	each 25W
Cooling fan	19W

**Maximum load** 5.18kW

## INSTALLATION INSTRUCTIONS

### **Step 2: Connect to the electricity supply**

**Warning:** This appliance must be earthed.

The appliance must be installed by a competent electrician using a double pole control unit of 30 ampere minimum capacity with 3mm minimum contact separation at all poles.

We recommend that the appliance is connected by a qualified electrician who is a member of the N.I.C.E.I.C. and who will comply with the I.E.E. and local regulation.

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
2. Connection should be made with suitable twin and earth heat resistant flexible cable, minimum 4mm<sup>2</sup> which is suitable for use up to 25 amps.
3. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
4. Connect the cable to the terminal block and tighten the cable clamp cover.
5. Close the terminal box, ensuring that the cover is engaged on the locking tabs.

### **Step 3: Insert the appliance and secure into position**

*Note:* The unit housing the appliance must be appropriately fixed.

Open the top oven / grill door and secure appliance into position, using the 2 No 8 x 25mm (black) chipboard screws through the front frame, ensuring that the appliance is centrally located. Take care not to damage the outer trim or cabinet.

## CONTENTS

<b>User's Section</b> . . . . .	<b>2 - 21</b>
Introduction . . . . .	2
Be Safe - Not Sorry. . . . .	4
Using the Grill . . . . .	5
Using the Top Oven - Conventional . . . . .	7
<i>Top heat and base heat.</i> . . . . .	7
<i>Top oven baking guide</i> . . . . .	8
Using the Main Oven - Fanned . . . . .	9
<i>Slow cooking.</i> . . . . .	9
<i>Cooking with a fan oven</i> . . . . .	10
<i>Defrosting and cooling</i> . . . . .	10
<i>Main oven baking guide</i> . . . . .	11
Traditional fruit cakes . . . . .	12
Roast turkey. . . . .	12
Roasting guide . . . . .	13
Automatic cooking . . . . .	14
Programmer / Clock . . . . .	16
Cleaning. . . . .	20
<b>Installation</b> . . . . .	<b>22 - 24</b>
<b>Technical Data</b> . . . . .	<b>25</b>

*Please keep this handbook for future reference, or for anyone else who may use the appliance.*

## INTRODUCTION

We hope that the following information will help you to familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

Please read the instructions in this handbook before using or installing this appliance.

### Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, only apply to the UK and Republic of Ireland.

### Electrical connection

Please refer to installation instructions for electrical connection.

In your own interest, and that of safety, make sure that the installation is carried out by a competent person.

Disconnection of electric appliances should always be carried out by a competent person.

**Warning:** This appliance must be earthed.

*In the event of a power cut:*

Switch off the electricity supply to the appliance at the socket. When the power returns, see the Programmer / Clock section to 'Set the time of day'.

### Using the programmer

The main oven is fully programmable - refer to "Programmer / Clock" and "Automatic Cooking" sections.

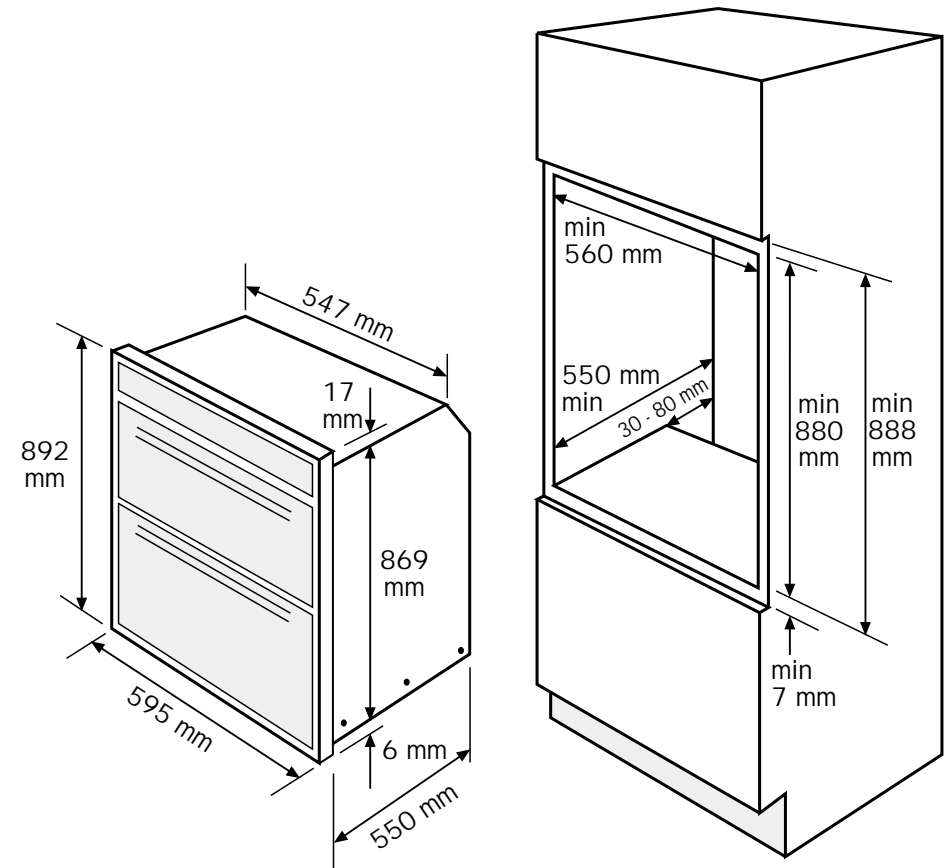
### Cooling fan

When the appliance is switched on you will hear the cooling fan come on. This keeps the fascia and control knobs cool during cooking, and will continue to operate for a period of time after the last control has been switched off, until the fascia has cooled.

## INSTALLATION INSTRUCTIONS

3. The appliance is designed to fit into a standard 600mm wide housing unit, with minimum internal dimensions as shown.

Please note that all sizes are nominal - some variation is to be expected.



## INSTALLATION INSTRUCTIONS

### Step 1: Prepare installation

#### Do not lift the oven by the door handle.

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

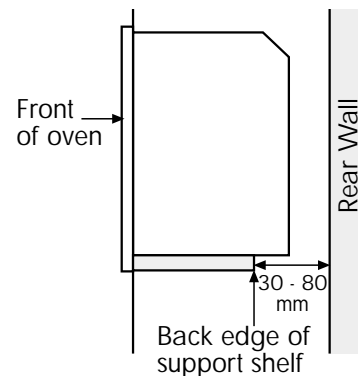
Please note that all dimensions and sizes given are nominal - some variation is to be expected.

If the appliance is to be installed near to a corner where the adjacent cabinets run at right angles forward of the appliance, there must be a gap of at least 90mm between the appliance and the cabinets, to prevent overheating of the cabinets.

1. Remove the fixing screws from the polythene bag on the top of the appliance, but leave the appliance in the base tray packaging until you are ready to install it.

*Note:* When removing the appliance from the base tray packaging care should be taken to ensure the outer frame trim is not damaged.

2. (i) When installed in a typical 600mm deep built in housing unit, the false back should be removed from the housing unit, to provide the necessary depth for installation.  
(ii) When the false back is removed, it is normally the case that the support shelf for the appliance leaves a gap between the back edge and the wall of approximately 80mm.  
(iii) If no gap occurs between the back edge of the shelf and the wall behind the unit, we recommend that a gap of at least 30mm is made by shortening the shelf.



## INTRODUCTION

### To replace an oven light bulb

**Caution:** Switch off the electricity supply to the appliance at the socket, to avoid the risk of electric shock. Wait until the oven is cool, then remove the oven shelves.

*Main oven only* - remove the loose oven back - unscrew the 4 securing screws (one at each corner).

Unscrew the lens cover (turn anticlockwise). Unscrew the bulb and replace. Replace lens cover.

*Main oven only* - replace oven back.

Please note that the oven light bulb is not covered by the guarantee.

**Before using the appliance** for the first time, remove any protective polythene film and wash the oven shelves and furniture in hot soapy water to remove their protective covering of oil. Even so, when you first switch on the oven or grill you may notice a smell and some smoke.

### Glass door panels

To meet the relevant standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS 3193. This ensures that, in the unlikely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

### Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

**Caution:** Packaging materials can pose a risk of suffocation - keep away from children.

### When you are cooking, keep children away from the vicinity of the appliance.

- This product is designed as a domestic cooking appliance for the preparation and cooking of domestic food products, and should not be used for any other purpose.
- Remove all packaging from the appliance before using for the first time.
- Make sure you read and understand the instructions before using the appliance.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Parts of the appliance may be hot during or immediately after use. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
- Switch off the electricity supply before cleaning the appliance.
- Do not drape tea towels over the flue vents or doors, as this creates a fire hazard.
- When opening the appliance doors, take care to avoid skin contact with any steam which may escape from the cooking.
- Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard. The high reflectivity can also damage the element.
- Do not use the oven with the door inner glass panel removed.
- Use oven gloves when removing hot food utensils from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Do not use foil on oven shelves or grill pan, or allow it to block the oven flue, as this creates a fire hazard.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- Never use the appliance for heating a room.
- All installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.
- Switch off the electricity supply before changing the oven light bulb, to avoid the risk of electric shock.
- **Warning:** This appliance must be earthed.

### When you have finished cooking check that all controls are in the off position.

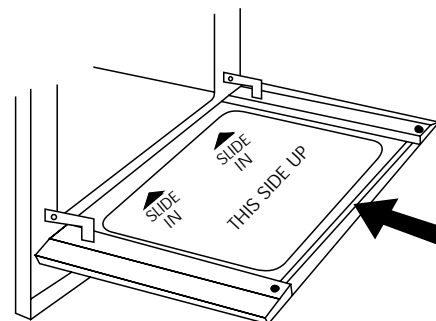
### Glass parts

DOOR PANELS,  
FASCIA CONTROL PANEL

Do not use abrasive cleaners or polishes. Use a mild cream cleaner - eg; "Cif". Rinse thoroughly and dry with a soft cloth.

The inner door glass panel can be removed for cleaning, but it must be replaced the right way up (so the reflective side faces outwards) and pushed fully in to the stop position.

Open the door wide, hold the top and bottom edges and slide out. When refitting, take care that the glass is held level and straight with the grooves in the door trims before sliding back in.



### Painted, plastic and metal finish parts (if fitted)

OVEN DOOR FRAME, DOOR HANDLES,  
CONTROL KNOBS

Only use a clean cloth wrung out in hot soapy water.

### Stainless Steel surfaces (stainless steel finish models only)

FACIA PANEL, HANDLES, DOOR PANELS

Only use a clean cloth wrung out in hot soapy water, and dry with a soft cloth.

Stubborn marks can be removed using "Luneta". We recommend that you clean the whole of the stainless steel area to maintain a uniform finish. Supplies can be purchased from H.R.P.C. - contact direct sales order line ☎ 01772 819 672.

Do not use undiluted bleach or any products containing chlorides as they can permanently damage the steel.

Extra care should be taken when cooking food in salted water. Some foods are corrosive - eg; vinegar, fruit juices and especially **salt** - they can mark or damage stainless steel if they are left on the surface. Turn off and wipe any spillage immediately, taking care to avoid skin contact with any hot surface or spillage.

Sharp objects can mark the surface of stainless steel, but marks will become less noticeable with time.

To maintain the finish of the stainless steel, or to remove any greasy marks, wipe the stainless steel surface sparingly with a minimum amount of "Johnson's Baby Oil" and kitchen paper.

Do not use cooking oils, as these may contain salt, which can damage the stainless steel surface.

## CLEANING

**Caution:** Any cleaning agent used incorrectly may damage the appliance.

**Always let the appliance cool before cleaning.**

Some cooking operations generate a considerable amount of grease. This, combined with spillage, can become a hazard if allowed to accumulate on the appliance through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee.

It is recommended that the appliance is cleaned after open roasting.

Do not use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

All parts of the appliance can be safely cleaned with a cloth wrung out in hot soapy water.

### Vitreous enamel parts

GRILL PAN, MAIN OVEN BASE, TOP OVEN / GRILL COMPARTMENT

Use a mild cream cleaner - eg; "Cif".

Stubborn marks may be removed with a moistened "Brillo" pad.

The grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

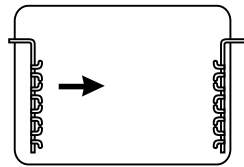
### Chrome plated parts

OVEN SHELVES & OVEN SHELF RUNNERS, GRILL PAN TRIVET

Do not use abrasives or polishes, use a moist soap pad - eg; "Brillo".

*Note:* Oven shelf runners can be removed for cleaning. Grasp the runners, and slide out of the hanging holes as shown.

*Note:* These items may also be cleaned in a dishwasher.



### Easy care surfaces

MAIN OVEN SIDES AND BACK

We recommend that the appliance is cleaned after open roasting, and also after roasting at temperatures higher than 200°C, to help prevent a build up of fats. Use of a trivet in a roasting tin when roasting will help reduce fat splashing.

**Caution:** Most types of cleaning agent will damage these surfaces.

Only use a few drops of washing up liquid in hot water. Wipe the surfaces with a clean cloth wrung out in hot soapy water - if larger splashes of fat do not readily disappear, scrub the area with a nylon brush or nylon pan scourer and hot soapy water. Rinse well and heat the oven to dry the surfaces.

## USING THE GRILL

**Caution:** Accessible parts may be hot when the grill is used, young children should be kept away.

### To switch on the grill

Open the top oven / grill door.

Turn the grill control knob either clockwise to use the dual grill settings - or anti-clockwise to the single grill settings.

The single grill settings only use the inner element of the grill.

**Important:** the door must be kept open when the grill is used - do not use the grill with grill door closed.

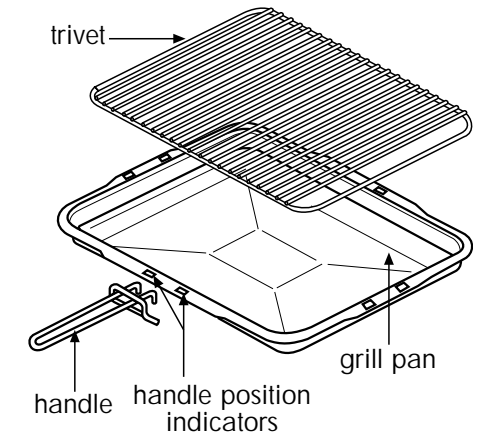
To switch off, return the control knob to the "off" position.

*Note:* The grill cannot be controlled by the programmer.

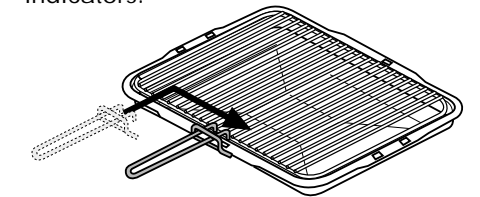
### Preheating

For best results, preheat the grill for 3 - 5 minutes.

### Detachable grill pan handle



Place the handle over the edge of the grill pan, at the narrow side edges. Slide the handle to the centre, and locate between the handle position indicators.



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. *Do not* use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

## USING THE GRILL

### Using the grill

Position the grill pan under the centre of the grill.

The speed of grilling can be controlled by use of either the variable control or by selecting a higher or lower shelf position.

For toasting and for grilling foods such as bacon, sausages or steaks, use a higher shelf position.

For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position.

The grill trivet inside the grill pan can be inverted to give a high or low position, or it may be removed altogether for items such as fish, which can be grilled on the grill pan base. Alternatively foods can be grilled in a suitably heatproof dish.

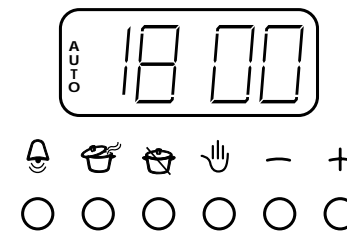
### Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill creates a fire hazard, and the high reflectivity can damage the grill element.

## PROGRAMMER / CLOCK

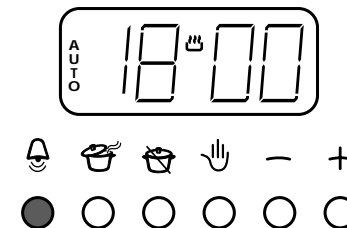
The oven will automatically switch off at 18.00 hours (6.00 pm) and the alarm will sound **(9)**.

9. Auto symbol will flash.



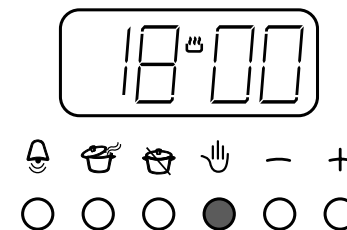
To switch off the alarm press the *minute minder* button **(10)**.

10.



When the oven has switched off, **return the oven knob to the off position**, and press the *manual* button **(11)**.

11. Auto symbol goes out.



If you wish to cancel the automatic setting before cooking has started, and return to manual operation, press the *manual* button **(11)**. To cancel any remaining cooking time left on the clock before the alarm sounds, press the *manual* button **(11)**.



**Fully automatic cooking** (example)

For use when a delayed start time is required.

You want to set the length of cooking time, and the time for the oven to switch off. The programmer will automatically calculate the cooking start time.

Press the *cook time* button, then use the *plus* and *minus* buttons to set the display to show the length of cooking time required - eg; 2 hours as shown **(5)**.

Press the *ready time* button, and the present ready time will be displayed. Using the *plus* and *minus* buttons you can set the display to show the actual time you want the oven to switch off, eg; 18.00 hours (6.00 pm) **(6)**.

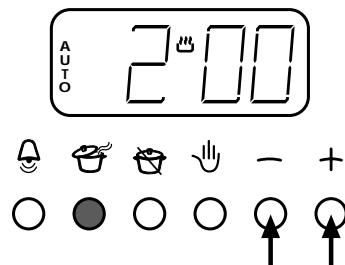
The display will revert to show time of day.

**After setting the programmer, turn the oven control to the required temperature.**

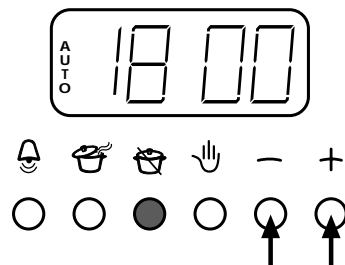
The oven will automatically switch on at the calculated start time of 16.00 hours (4.00 pm) **(7)**.

A single press of the *cook time* button shows the cooking time remaining before the oven automatically switches off **(8)**.

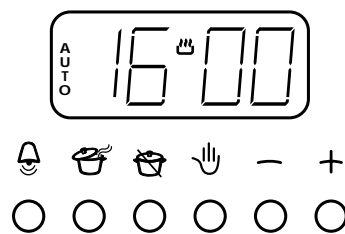
5. Auto symbol appears.



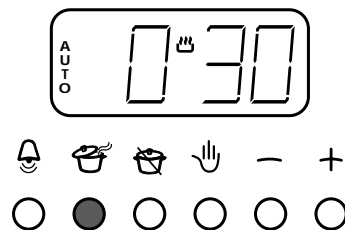
6. The cookpot symbol will disappear from the display.



7. The cookpot symbol will appear on the display.



8.



**Caution:** Accessible parts may be hot when the top oven is used, young children should be kept away.

The top oven is a conventional secondary oven.

**To switch on the top oven**

Turn the top oven control knob clockwise to the selected temperature.

*Note:* The red thermostat indicator will come on until the selected temperature is reached and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

*To switch off,* return the control to the off position.

**Caution:** The top element gets extremely hot when in use, so take extra care to avoid touching it.

**Important:** Never put items directly on the base of the oven or cover the oven base with foil, as this may cause the element to overheat. Always position items on the shelf.

**Top heat and base heat**

The top oven offer the advantage that it can be used with either base heat only or top heat only, which are fixed settings.

**Top heat only** 

Turn the top oven selector past the oven temperature markings to the top heat symbol. This setting can be used to brown the top of dishes such as cauliflower cheese or baked Alaska.

**Base heat only** 

Turn the top oven selector past the oven temperature markings to the base heat symbol. This setting can be used to finish cooking pastry bases, pies, pizzas etc.

**Preheating**

We recommend preheating the oven for frozen or chilled food and also for soufflés, batter mixtures and yeast mixtures.

Preheat the oven until the indicator light switches off for the first time, this will take up to 20 minutes depending of the temperature selected.

## USING THE TOP OVEN

### Top oven baking guide

#### Shelf position

There are 5 shelf positions which are counted from the bottom of the oven upwards, so shelf position 1 is the lowest.

#### Cooking times

The cooking times given in the following guide are based on a preheated oven, if you don't preheat the oven, the cooking times may need to be extended.

Item	Temperature at °C	Shelf Position	Approximate Cooking Time
Small cakes	180	3	15 - 20 mins
Victoria sandwich (2 x 180mm / 7")	160	3	20 - 25 mins
Swiss roll	200	3	8 - 12 mins
Semi rich fruit cake (180mm / 7" deep tin)	140	1	2½ - 3 hours
Scones	215	4	10 - 15 mins
Meringues	90 - 100	1	2 - 3 hours
Shortcrust pastry	200 - 210	depends on recipe & filling	Depends on size & type of cooking dish & also the filling
Puff / flaky pastry	200 - 210		
Choux pastry	200 - 210		
Biscuits	160 - 200	3	10 - 20 mins
Sponge pudding	150	2	30 - 45 mins
Milk pudding	140	1	2 - 2½ hours

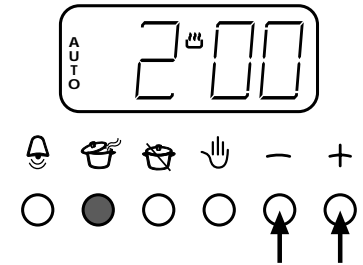
## PROGRAMMER / CLOCK

### Semi-automatic cooking (example)

You have started cooking a meal or dish in the oven, and want to set the time for the oven to switch off.

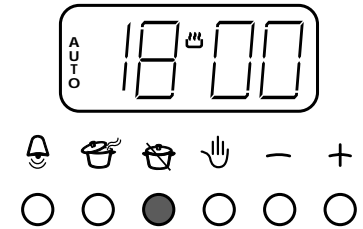
Press the *cook time* button, then use the *plus* and *minus* buttons to set the display to show the length of cooking time required, eg; 2 hours as shown **(1)**.

1. Auto symbol appears.



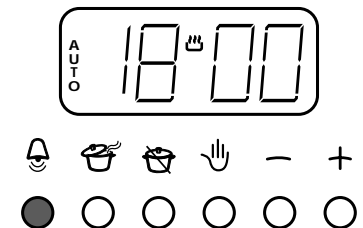
After setting, the display will revert to show the time of day, but you can press the *cook time* button and the display will show how much cooking time still remains on the clock.

2.



Press the *ready time* button, and the display will show the actual time the oven is going to switch off - eg; 18.00 (6.00 pm) as shown **(2)**.

3. Auto symbol will flash.

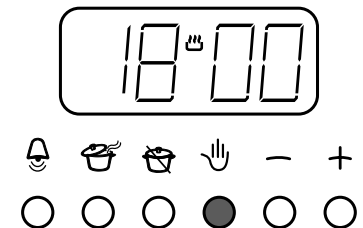


At the end of the cooking time, the alarm will sound.





To switch off the alarm, press the *minute minder* button **(3)**.

When the oven has switched off, **return the oven knob to the off position**, and press the *manual* button **(4)**.

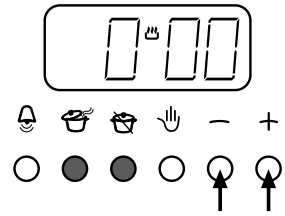
4. Auto symbol goes out.



**The programmer buttons**

-  minute minder
-  cook time
-  ready time
-  manual
- minus
- + plus

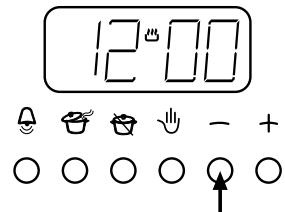
**To set the time of day**



Press the *cook time* and *ready time* buttons simultaneously, and keep them depressed. Use the *plus* and *minus* buttons to set the required time.

Auto symbol goes out. The cookpot symbol comes on.

**To select an alarm tone**

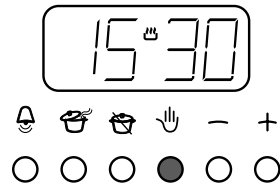


Press the *minus* button to listen to the first tone.

Release the *minus* button and press it again to listen to the second tone etc.

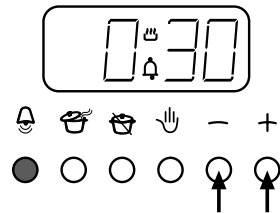
Releasing the *minus* button after the tone has sounded will automatically select that tone.

**Manual operation**



To set the programmer to manual operation at any time (cancelling any automatic setting), press the *manual* button. The programmer **must** be set to manual before the appliance can be used manually.

**Setting the minute minder**



Press the *minute minder* button, then use the *plus* and *minus* buttons to set the required time.

The minute minder symbol will appear on the display.

You can cancel the minute minder at any time by pressing the *minute minder* button and the *minus* button until the display returns to 0.00.

After setting, the display will revert to show the time of day, but you can press the *minute minder* button and the display will show the minutes remaining.

The tone will sound at the end of the time set - to cancel the tone, press the minute minder button.

**Caution: Accessible parts may be hot when the oven is used, young children should be kept away.**

The main oven is a fanned electric oven.

**To switch on the oven**

Turn the main oven control knob clockwise to the selected temperature.

*Note:* The red thermostat indicator will come on until the selected temperature is reached and then go off. It will turn on and off periodically as the thermostat operates to maintain the selected temperature.

*To switch off,* return the control to the "off" position.

**Baking tray and roasting tins**

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm  
This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm  
We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

**Preheating**

The oven must be preheated when cooking frozen and chilled food, and we recommend preheating for yeast mixtures, batters, soufflés and whisked

sponges, otherwise preheating is not necessary, as a fan oven warms up quickly.

Preheat the oven until the indicator neon switches off for the first time; this will take between 5 - 15 minutes, depending on the temperature selected.

**To help the air to circulate freely**

- Position the shelves evenly within the oven and maintain a clearance from the oven roof and base.
- If more than one cooking dish or baking tray is to be used on a shelf leave a gap of at least 25mm between the items themselves and the oven interior.
- Allow enough space between shelves for food that will rise during cooking.
- Do not place items on the oven base as this will prevent air from circulating freely.

**Slow cooking**

Make sure that frozen foods are thoroughly thawed before cooking.

*Do not* slow cook joints of meat or poultry weighing more than 2¼kg / 4½lb.

For roasting joints of meat or poultry and for pot roasts, preheat the oven to 190°C - 200°C and cook for 30 minutes, then adjust the oven control to 110°C - 120°C for the remainder of the cooking time.

Slow cooking times will be about three times as long as conventional cooking times.

## USING THE MAIN OVEN

### **Cooking with a fan oven**

If you are used to cooking with a conventional oven, you will find a number of difference to cooking with a fan oven, which will require a different approach:

There are no zones of heat in a fan oven, the convection fan at the back of the oven ensures an even temperature throughout the oven; this makes it ideal for batch baking - eg; when planning a party or stocking the freezer, as all item will be cooked within the same length of time.

Cooking times will generally be shorter - by between 5 - 10 minutes per hour - than those times given in recipe books for conventional cooking.

We recommend preheating the oven for frozen or chilled food, and also for soufflés, batter mixtures and yeast mixtures. Preheat the oven until the indicator light switches off for the first time, this will take between 5 to 15 minutes depending on the temperature selected.

There is no flavour transference in a fan oven, which means you can cook strong smelling foods such as fish, at the same time as mild foods - eg; milk puddings.

Foods are cooked at a lower temperature (between 10°C and 20°C lower) than a conventional oven, so conventional recipe temperatures may have to be reduced.

### **Defrosting and cooling**

To **defrost** frozen foods, turn the oven control to the defrost position, place the food in the centre of the oven and close the door.

To **cool** foods after cooking, prior to refrigerating or freezing, turn the oven control to the defrost position, and open the door.

### **Be safe**

Do not defrost stuffed poultry using this method. Do not defrost larger joints of meat and poultry over 2kg / 4lb using this method.

Never place uncooked food for defrosting next to cooked food which is to be cooled, as this can lead to cross contamination.

Defrosting meat, poultry and fish can be accelerated using this method, but make sure they are completely thawed before cooking thoroughly.

Place meat and poultry on a trivet in a meat tin.

### **Defrosting times**

Small or thin pieces of frozen fish or meat - eg; fish fillets, prawns and mince, will take approximately 1 - 2 hours.

Placing the food in a single layer will reduce the thawing time.

A medium sized casserole or stew will take approximately 3 - 4 hours.

A 1½kg / 3lb oven ready chicken will take approximately 5 hours - remove the giblets as soon as possible.

## USING THE OVENS - MAIN OVEN ONLY

**Important:** Food is more susceptible to the growth of food poisoning organisms in warm conditions. If the weather is hot, either take care to ensure that food is not left standing in a warm oven, or avoid using the automatic cooking facility.

### **Hints for automatic cooking**

- Food is placed in a cold oven so you will need to add about 10 - 15 minutes onto the cooking time to allow for the oven to reach the selected temperature.
- Wine or beer may ferment, and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
- Potatoes should be parboiled or brushed with oil to prevent discolouration during the delay period.
- Meat can be brushed with oil to prevent it drying.
- Lemon juice can be added to certain fruits and vegetables such as apples, pears, turnips and parsnips to prevent discolouration during the delay period.

## USING THE OVENS - MAIN OVEN ONLY

### **Automatic cooking (main oven only)**

The automatic cooking facility is controlled by the programmer (see 'Programmer/ Clock' section) and allows complete meals, or individual dishes to be cooked while you are out of the house, to be ready for when you return. The 'Ready Time' should be set as close as possible to, or just after your anticipated return so food is not left standing in a warm oven.

### **Do**

- Select foods which are as fresh as possible, and as cold as possible - ie; preferably straight from the refrigerator.
- Choose foods which are suitable for cooking from a cold start, as some dishes will be affected by being left uncooked, at room temperature, perhaps for several hours - eg; a wet filling on a pastry base.
- Make sure that meat and poultry are thoroughly thawed (but still cold from the refrigerator), before placing them in the oven, and avoid using rolled joints of meat which can be more susceptible to the growth of food poisoning organisms.
- Cover dishes with lids or foil to keep the food moist, prevent the transfer of odours, and protect from possible contamination; the food can be uncovered towards the end of cooking to crisp and brown.

### **Do not**

- Warm food should never be placed in the oven if there is a delay period. Stews prepared by frying the meat and vegetables first should be cooked as soon as possible, or refrigerated prior to placing in the oven.
- To help keep foods as cool as possible, do not leave the oven light on when the oven is set for automatic cooking.
- Some dishes are not suitable for cooking on automatic - eg; dishes containing left over cooked meat or poultry, eggs, cooked rice or seafood.
- Do not put food items (intended for automatic cooking) into a warm oven to cool before setting for automatic cooking.
- Do not over-fill dishes containing liquids as they might boil over.
- Never leave food in the oven to cool slowly after cooking; serve immediately or refrigerated.
- Never use the automatic facility to reheat 'cook chill' foods as they should go straight from the refrigerator into a preheated oven.

## USING THE MAIN OVEN

### **Main oven baking guide**

The cooking times given below are only approximate, because the size and type of cooking dish will influence cooking times, as will personal preference.

The times given in the following guide are based on a preheated oven.

Because a fan oven has an even temperature throughout the oven, no shelf positions have been given, and there is no need to interchange dishes onto different shelves part way through cooking as with a conventional oven.

Item	Temperature °C	Approximate cooking time
Small cakes	170 - 180	20 - 25 mins
Whisked sponge	170	15 - 20 mins
Swiss roll	190	8 - 12 mins
Victoria sandwich (2 x 205mm / 8") shallow tins	170	25 - 35 mins
Semi rich fruit cake (230mm / 9" deep tin)	140	2½ - 3½ hours
Scones	210 - 220	10 - 15 mins
Meringues	90 - 100	2 - 3 hours
Shortcrust pastry	200	Depending on size and type of cooking dish, and also the filling.
Puff / flaky pastry	210	
Choux pastry	200	
Biscuits	160 - 200	10 - 20 mins
Bread (500g (1lb) loaf)	210	20 - 30 mins
Sponge pudding	150	45 mins - 1 hour
Milk pudding	150	1½ - 1¾ hours

### **Aluminium foil**

Use foil only to cover food or cooking dishes, using foil to cover the shelves or oven base creates a fire hazard.

### **Oven shelves**

The oven shelf must be positioned with the upstand facing up.

Position baking trays and roasting tins on the middle of the shelves, and leave one clear shelf position between shelves, to allow for circulation of heat.

## USING THE OVENS

### Traditional fruit cakes

It should be remembered that ovens can vary over time, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary, therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Do not attempt to make Christmas cakes larger than the oven can cope with; you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

### Roast turkey

Roasting turkey perfectly involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Turkey should be roasted at 170 - 190°C for 20 minutes per 1lb, plus 20 minutes unless packaging advises otherwise.
- The turkey can be open roasted - breast side down - for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

## USING THE OVENS

### Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

### Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry will be in the centre of the oven.
- It is recommended that the appliance is cleaned after open roasting.

<b>Cook in oven at:</b> 180°C - Main Oven (Fanned) 200°C - Top Oven (Conventional)		<b>Approximate Cooking Time</b> (preheated oven)
<b>Beef</b>	Rare Medium Well done	20 minutes per 450g (1lb), plus 20 minutes 25 minutes per 450g (1lb), plus 20 minutes 30 minutes per 450g (1lb), plus 30 minutes
<b>Lamb</b>	Medium Well done	25 minutes per 450g (1lb), plus 25 minutes 30 minutes per 450g (1lb), plus 30 minutes
<b>Pork</b>		35 minutes per 450g (1lb), plus 35 minutes
<b>Poultry</b>		20 minutes per 450g (1lb), plus 20 minutes